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(54) Title: METHOD OF PRODUCTION OF CROISSANT TYPE PASTRY PRODUCTS WITH CHARCUTERIE AND CREAM CHEESE FILLING, AND WITH INCORPORATION OF OLIVE OIL INTO THE DOUGH

(57) Abstract: Method for the preparation of *croissant type* pastries with cooked meat and cream cheese filling, with direct or indirect olive oil incorporation to the dough, whose storage and transport is performed under refrigeration. This method includes the following production stages: 1. Preparation of specific emulsion for the olive oil incorporation. 2. Preparation of liquid leaven for stably adjusting the pH using biological means and creating conditions for improved conservation and organoleptic properties (flavor, taste, softness) of the refrigerated final product. 3. Preparation and maturation of the main croissant type dough in two phases as well as shaping, multiplication and ironing of sheets at specified thickness. 4. Cutting of the dough, automatic incorporation of cooked meat, folding and prolonged maturation Baking, pre-cooling and injection of cream cheese under aseptic conditions. Packing in protective atmosphere of inert gases followed by storage and transportation under refrigeration.